

ICEBERGS

DINING ROOM

TWO COURSE MENU 120
THREE COURSE MENU 150

APERITIVO

No 940	Don Julio Blanco Tequila, Agave, Lime, Basil, Capi Grapefruit Soda	24
Orange Wine	2021 Terzini + Hird, Skin Contact Pinot Grigio Blend, 150ml	16

ANTIPASTI

Select one

O'Connor Grass Fed Beef Tartare, Traditional Condiments & Rye Cracker

Burraduc Farm Buffalo Mozzarella, Wasabi Melon & San Daniele Prosciutto

Gamberetti; Lightly Dusted Local Shrimp, Aioli & Rocket

Agnolotti, Pecorino Custard & Tasmanian Black Truffle

Chris Bolton Coral Trout Crudo, Davidson Plum & Ananda Organic Capers

SECONDI

Select one

Aged Maremma Duck & Cotechino, Agrodolce Peppers & Rose

David Blackmore Wagyu Bavette, Puntarelle, Day Lily & Marsala

Market Fish, Epicurean Harvest Radish, Witlof & Lovage

Bellata Gold Bucatini, Spanner Crab, Tomato & Verbena Butter

Koshihikari Risotto, XO & Abrolhos Island Scallop Crudo

Spinach Maccheroni, Pistachio Pesto & Parmesan

DOLCI

Select one

Vacherin of Blood Orange, Pistachio, Crème Fraiche & Finger lime

Messina Chocolate & Olive Oil Tart, Hazelnut & Saint David Cream

Whipped Stracciatella, Parkesbourne Plums & Sablé

Tiramisu, Marsala Sabayon, Hunted + Gathered Chocolate & Pepe Saya Mascarpone

Perfectly Ripe Organic Fruit, Cultured Cream & Strawberry Gum

Australian Cheese, Malfroy's Honeycomb, Mustard Fruit & Bread

SUPPLEMENTO

Coffin Bay Pacific Oysters, Pink Peppercorn & Lemon Myrtle Granita 7ea

10g Polanco Baerii Caviar, Baccalà & Potato Cruller, Cultured Cream & Chives MP

Local Lobster & Hand Rolled Spaghetti, Vin Jaune Sauce & Chives MP

Icebergs Signature 150-day Grain Fed, 500g Boneless Rib Eye Olsson's Salt Crusted Served with Tableside Condiments MP

Butterflied Murray Cod, Epicurean Harvest Turnips Cooked in Seaweed & Sorrel MP

Petit Fours, Daily Selection, Served Tableside 8ea

CONTORNI

Sliced Peas, Prosciutto, Mint & Pecorino Salad 15

Insalata Terzini, Ramarro Farm Leaves with Sharp Lemon Dressing 15

Boon Luck Farm Organic Greens, Fermented Chilli 15

Fries 15

Extra Virgin Olive Oil Potato Puree 15

ICEBERGS TASTING MENU

Spuntino N25 Beluga Caviar, Baccalà & Potato Cruller, Cultured Cream & Chives
Crisp Potato, Salted Egg Butter & Yarra Valley Salmon Roe
Chris Bolton Coral Trout Crudo, Davidson Plum & Ananda Organic Capers
Burraduc Farm Buffalo Mozzarella, Wasabi Melon & San Daniele Prosciutto

Primo Agnolotti, Pecorino Custard & Tasmanian Black Truffle

Secondo Aged Maremma Duck & Cotechino, Agrodolce Peppers & Rose

Pre-Dolce Vacherin of Blood Orange, Pistachio, Crème Fraiche & Finger lime

Dolce Messina Chocolate & Olive Oil Tart, Hazelnut & Saint David Cream

Per Finire Perfectly Ripe Fruit, Cultured Cream & Strawberry Gum
Or
Petite Four, Daily Selection, Served Tableside

Price Per Person \$250

Matching Wines Available at \$100 Per Person

Tasting menu available for whole table only.
12pm – 3pm 6:30pm - 9pm